

**FALL
MENU**

BEVERAGE

Hot Coffee

Southern Weather Blend, Onyx.
12oz 3⁰⁰ 16oz 3⁵⁰ 20oz 4⁰⁰

Rotating Single Origin.
12oz 3⁵⁰ 16oz 4⁰⁰ 20oz 4⁵⁰

Bottomless mug, unlimited refills 5⁰⁰

Flavored Latte

Espresso, house-made syrup, and milk.

**Caramel / Fall Spice
Sweetened Condensed Milk
Vanilla / Mocha**

Hot: 8oz 5⁰⁰ 12oz 5⁵⁰ 16oz 6⁰⁰
Iced: 12oz 6⁰⁰ 16oz 6⁵⁰

Iced Coffee

*Cold Brew,
steeped overnight.*
12oz 3²⁵ 16oz 3⁷⁵ 20oz 4²⁵

*Single Origin, brewed hot
and flash-chilled.*
12oz 3⁵⁰ 16oz 4⁰⁰ 20oz 4⁵⁰

S'mores Latte

*Marshmallow, graham cracker, chocolate,
espresso, and steamed milk.*
8oz 5⁵⁰ 12oz 6⁰⁰ 16oz 6⁵⁰

Fall is in the Pear

*Clove, pear, and cold brew
garnished with rosemary.*
12oz 5⁰⁰

Espresso

2oz "double shot" 3⁵⁰

Latte

8oz 4⁰⁰ 12oz 4⁵⁰ 16oz 5⁰⁰

Americano

8oz 3⁵⁰ 12oz 3⁵⁰ 16oz 3⁵⁰

Iced Latte

12oz 5⁰⁰ 16oz 5⁵⁰

Macchiato

3oz 4⁰⁰

Matcha Latte

8oz 4⁰⁰ 12oz 4⁵⁰ 16oz 5⁰⁰

Cortado

4oz 4⁰⁰

Chai Latte

8oz 4⁰⁰ 12oz 4⁵⁰ 16oz 5⁰⁰

Cappuccino

8oz 4⁰⁰

Hot Tea

12oz 3⁰⁰

Hot Chocolate

8oz 4⁰⁰ 12oz 4⁵⁰ 16oz 5⁰⁰

Iced Tea

12oz 3²⁵ 16oz 3⁷⁵ 20oz 4²⁵

Add Ons:

Extra Shot 1⁰⁰
Oat or Coconut Milk 1⁰⁰
Marshmallows 0⁵⁰
Make it Iced 0⁵⁰
Make it Sweet 0⁵⁰

Bottled Drinks:

Topo Chico 3⁰⁰
Aqua Pana 3⁰⁰
Mexican Coke 3⁰⁰

Kid's Menu:

Glass of milk 2⁰⁰
Babyccino 2⁰⁰
Bowl of fruit 2⁰⁰

Secret Menu 8oz Coffee 2⁵⁰ / 3⁰⁰ One & One 4⁰⁰ Cappuccino 6oz 4⁰⁰ Caramel Macchiato 8oz 5⁵⁰ / 12oz 6⁰⁰ / 16oz 6⁵⁰ Flat White 4⁰⁰ London Fog 5⁰⁰ Sisly Special 5⁵⁰ Decaf French Press 3⁵⁰ Half & Half Toast 6⁰⁰



FOOD

Avocado Toast with Pickled Mustard Seeds 6⁰⁰

V/VV/DF/NF

Avocado, balsamic pickled mustard seeds, aleppo pepper, sea salt on Crust & Crumb's sourdough.

+ add soft-boiled egg from Phil's Farm* 2⁰⁰

Avocado Toast with Roasted Peppers 6⁰⁰

V/VV/DF/NF

Avocado, roasted red peppers, microgreens, sea salt on Crust & Crumb's sourdough.

+ add soft-boiled egg from Phil's Farm* 2⁰⁰

Goat Cheese & Seasonal Vegetable Toast 7⁰⁰

V/NF

Caprino Fresco goat cheese from Elderslie Farm, local vegetables on Crust & Crumb's sourdough.

+ add soft-boiled egg from Phil's Farm* 2⁰⁰

Goat Cheese & Preserves Toast 6⁰⁰

V/NF

Caprino Fresco goat cheese from Elderslie Farm, berry jam from Steve's Jams & Jellies on Crust & Crumb's sourdough.

Lemon Ricotta Toast 6⁰⁰

V/NF

Ricotta, preserves, fresh fruit on Crust & Crumb's sourdough.

Banana Almond Toast 6⁰⁰

V/DF/VVO

Almond butter, sliced banana, honey, cinnamon on Crust & Crumb's sourdough.

Good ol' Toast 2⁰⁰

V/NF/VVO/DFO

Crust & Crumb's sourdough with butter or olive oil, sea salt.

+ add cinnamon & sugar 0⁵⁰

+ add almond butter 1⁰⁰

+ add preserves 1⁰⁰

+ add soft-boiled egg from Phil's Farm* 2⁰⁰

Grain Bowl 8⁰⁰

V/NF/GF

Quinoa, lemon vinaigrette, roasted peppers, avocado, local vegetables, micro greens.

+ add soft-boiled egg from Phil's Farm* 2⁰⁰

Overnight Oats 8⁰⁰

V/DF/VV/NFO

Coconut milk & oat milk-soaked oats, chia seeds, toasted nuts, preserves, coconut cream, fresh fruit.

Granola 6⁰⁰

V/VVO/DFO

House-made granola with oats, almonds, dried cherries, coconut, olive oil, maple.

Served with milk.

+ add fresh seasonal fruit 1⁰⁰

× sub organic yogurt or dairy-free milk 1⁰⁰

We also offer a rotating selection of house-made pastries.

Leslie Coffee Co. proudly serves



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Suite A
316-500-6868

Order online at
www.lesliecoffee.co



V: Vegetarian / VV: Vegan / DF: Dairy-free / GF: Gluten Free / NF: Nut & Seed Free

VO: Vegetarian Option / VVO: Vegan Option / DFO: Dairy-free option / NFO: Nut & Seed Free Option

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please let us know if you have any allergies or dietary restrictions.